

Ref #	Hits	Search Query	DBs	Default Operator	Plurals	Time Stamp
L1	24	rind same defat\$	US-PGPUB; USPAT	ADJ	ON	2006/01/24 14:32
L2	36093	hide or skin same defat\$	US-PGPUB; USPAT	ADJ	ON	2006/01/24 14:33
L3	489	(hide or skin) same defat\$	US-PGPUB; USPAT	ADJ	ON	2006/01/24 14:33
L4	144722	gelatin	US-PGPUB; USPAT	ADJ	ON	2006/01/24 14:33
L5	133	I4 and I3	US-PGPUB; USPAT	ADJ	ON	2006/01/24 14:33
L6	8	I4 same I3	US-PGPUB; USPAT	ADJ	ON	2006/01/24 14:33

FILE 'HOME' ENTERED AT 14:44:17 ON 24 JAN 2006

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=> file food
COST IN U.S. DOLLARS                SINCE FILE      TOTAL
                                     ENTRY      SESSION
FULL ESTIMATED COST                0.21          0.21
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=> set plurals on
SET COMMAND COMPLETED
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=> index food patents
FILE 'ENCOMPPAT2' ACCESS NOT AUTHORIZED
COST IN U.S. DOLLARS                SINCE FILE      TOTAL
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FULL ESTIMATED COST                16.48         16.69
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INDEX 'AGRICOLA, BIOSIS, BIOTECHNO, CABA, CAPLUS, DISSABS, FEDRIP, FOMAD, FOREGE, FROSTI, FSTA, JICST-EPLUS, NTIS, NUTRACEUT, PASCAL, PROMT, SCISEARCH, TOXCENTER, CAOLD, CASREACT, CROPU, DGENE, DPCI, ENCOMPPAT, EPFULL, FRANCEPAT, FRFULL, GBFULL, IFIPAT, ...'

ENTERED AT 14:45:25 ON 24 JAN 2006

55 FILES IN THE FILE LIST IN STNINDEX

Enter SET DETAIL ON to see search term postings or to view search error messages that display as 0* with SET DETAIL OFF.

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=> s rind(P)defat?
0*  FILE BIOTECHNO
2   FILE CABA
4   FILE CAPLUS
0*  FILE FEDRIP
0*  FILE FOMAD
0*  FILE FOREGE
6*  FILE FROSTI
12* FILE FSTA
0*  FILE NTIS
0*  FILE NUTRACEUT
1*  FILE PASCAL
1   FILE PROMT
1   FILE SCISEARCH
0*  FILE CAOLD
0*  FILE CASREACT
1   FILE DPCI
0*  FILE ENCOMPPAT
21  FILE EPFULL
26 FILES SEARCHED...
5   FILE GBFULL
7   FILE IFIPAT
9   FILE INPADOC
2   FILE JAPIO
0*  FILE KOREAPAT
0*  FILE PATDPASPC
39 FILES SEARCHED...
13  FILE PCTFULL
0*  FILE RAPRA
21  FILE USPATFULL
3   FILE USPAT2
7   FILE WPIDS
7   FILE WPINDEX
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18 FILES HAVE ONE OR MORE ANSWERS, 55 FILES SEARCHED IN STNINDEX

L1 QUE RIND(P) DEFAT?

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F1      21  EPFULL
F2      21  USPATFULL
F3      13  PCTFULL
F4      12* FSTA
F5       9  INPADOC
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F6	7	IFIPAT
F7	7	WPIDS
F8	7	WPINDEX
F9	6*	FROSTI
F10	5	GBFULL
F11	4	CAPLUS
F12	3	USPAT2
F13	2	CABA
F14	2	JAPIO
F15	1	PROMT
F16	1	SCISEARCH
F17	1	DPCI
F18	1*	PASCAL

=> file f1-f12

COST IN U.S. DOLLARS

SINCE FILE
ENTRY

TOTAL
SESSION

FULL ESTIMATED COST

1.83

18.52

=> s 11

PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH
FIELD CODE - 'AND' OPERATOR ASSUMED 'RIND(P) DEFAT?'
PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH
FIELD CODE - 'AND' OPERATOR ASSUMED 'RIND(P) DEFAT?'
L2 108 L1

=> dup rem 12

PROCESSING COMPLETED FOR L2

L3 90 DUP REM L2 (18 DUPLICATES REMOVED)

=> s 13 and gelatin

L4 21 L3 AND GELATIN

=> s (steam or hot water or water) and 14

7 FILES SEARCHED...

L5 19 (STEAM OR HOT WATER OR WATER) AND L4

=> s (hydroly? or acid or pH) and 15

7 FILES SEARCHED...

L6 19 (HYDROLY? OR ACID OR PH) AND L5

=> d bib abs 1-19

L6 ANSWER 1 OF 19 EPFULL COPYRIGHT 2006 EPO/FIZ KA on STN

AN 2001:135512 EPFULL UP 20050504

DUPD 20050504 DUPW 200518

TIEN BEAUTIFYING FOODS AND DRINKS AND PERORAL BEAUTIFYING PREPARATIONS.

TIFR ALIMENTS ET BOISSONS EMBELLISSANTS ET PREPARATIONS PERORALES
EMBEILLISSANTES.

TIDE SCHOENHEITSNAHRUNG UND -GETRAENKE UND PERORALE SCHOENHEITSZUBEREITUNGEN.

IN SHINOHARA, Gou c/o The Nisshin Oillio, LTD.,, Res. Lab. 1, Shinmei-Cho,
Yokosuka-Shi, Kanagawa 239-0832, JP;

KUNO, Noriyasu c/o The Nisshin Oillio, Ltd., Res. Lab. 1, Shinmei-Cho,
Yokosuka-Shi, Kanagawa 239-0832, JP

PA The Nisshin Oillio, Ltd., 23-1, Shinkawa 1-chome, Chuo-ku, Tokyo
104-8285, JP

PAN 4322543

AG Bawden, Peter Charles, et al, Bawden & Associates, 4 The Gatehouse, 2
High Street, Harpenden, Hertfordshire AL5 2TH, GB

AGN 28144

LAF Japanese

LA English

LAP English

TL German; English; French

DT Patent

PIT EPA1 Application published with search report

PI EP 1340501 A1 20030903

WO 2002043736 20020606

DS AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE TR

AI EP 2001-998197 A 20011130

WO 2001-JP10514 A 20011130

ABEN

The present invention relates to a food or beverage comprising at least one member selected from the group consisting of 5-membered ring-containing triterpenes and physiologically acceptable salts or derivatives thereof. The present invention also relates to an orally administered whitening agent comprising, as an effective component, at least one member selected from the group consisting of 5-membered ring-containing triterpenes and physiologically acceptable salts or derivatives thereof.

L6 ANSWER 2 OF 19 EPFULL COPYRIGHT 2006 EPO/FIZ KA on STN

AN 2001:84028 EPFULL
DUPD 20030903 DUPW 200336

TIEN ANTITUMOR AGENTS.

TIFR AGENTS ANTITUMORAUX.

TIDE ANTITUMORWIRKSTOFFE.

IN KUNO, Noriyasu, c/o The Nisshin Oil Co. Limited., Research Laboratory,
1, Shinmei-cho, Yokosuka-shi, Kanagawa 239-0832, JP;
SHINOHARA, Gou, c/o The Nisshin Oil Co. Limited., Research Laboratory,
1, Shinmei-cho, Yokosuka-shi, Kanagawa 239-0832, JP;
INUI, Tosiya, c/o The Nisshin Oil Co. Limited., Research Laboratory,
1, Shinmei-cho, Yokosuka-shi, Kanagawa 239-0832, JPPA The Nisshin Oil Co. Ltd., 23-1, Shinkawa 1-chome, Chuo-ku, Tokyo
104-8285, JP

PAN 4322543

AG Bawden, Peter Charles, et al, Bawden & Associates, 4 The Gatehouse, 2
High Street, Harpenden, Hertfordshire AL5 2TH, GB

AGN 28144

LAF Japanese

LA English

LAP English

TL German; English; French

DT Patent

PIT EPA1 Application published with search report

PI EP 1321145 A1 20030625

WO 2002009719 20020207

DS AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE TR

EXTENSION STATES: AL LT LV MK RO SI

AI EP 2001-984400 A 20010725

WO 2001-JP6393 A 20010725

PRAI JP 2000-230254 A 20000731

JP 2000-366297 A 20001130

ABEN

The present invention relates to an antitumor agent, which comprises, as an effective component, a compound selected from the group consisting of maslinic ***acid***, erythrodiol, uvaol, betulinic ***acid***, betulin and physiologically acceptable salts thereof or derivatives thereof.

L6 ANSWER 3 OF 19 EPFULL COPYRIGHT 2006 EPO/FIZ KA on STN

AN 2001:35492 EPFULL
DUPD 20030806 DUPW 200332

TIEN EXTERNAL PREPARATION FOR THE SKIN AND BEAUTIFYING AGENTS.

TIFR PREPARATION EXTERNE POUR LA PEAU ET AGENTS D'EMBELLISSEMENT.

TIDE ZUBEREITUNG ZUR AUSSERLICHEN ANWENDUNG AUF DER HAUT UND
SCHOENHEITSWIRKSTOFFE.IN KUNO, Noriyasu; c/o THE NISSHIN OIL MILLS, LTD., Research Laboratory;
1, Shinmei-cho, Yokosuka-shi, Kanagawa 239-0832, JP;
SHINOHARA, Gou; c/o THE NISSHIN OIL MILLS, LTD., Research Laboratory;
1, Shinmei-cho, Yokosuka-shi, Kanagawa 239-0832, JPPA The Nisshin Oil Co. Ltd., 23-1, Shinkawa 1-chome, Chuo-ku, Tokyo
104-8285, JP

PAN 4322543

AG Bawden, Peter Charles, et al, Bawden & Associates, 4 The Gatehouse 2
High Street, Harpenden, Hertfordshire AL5 2TH, GB

AGN 28148

LAF Japanese

LA English

LAP English

TL German; English; French

DT Patent

PIT EPA1 Application published with search report

PI	EP 1295587	A1	20030326
	WO 2001072265		20011004
DS	AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE TR		
AI	EP 2001-917726	A	20010330
	WO 2001-JP2787	A	20010330
PRAI	JP 2000-97428	A	20000331
	JP 2000-258995	A	20000829
	JP 2000-403353	A	20001228

ABEN

The present invention relates to an external agent for the skin comprising at least one member selected from the group consisting of maslinic ***acid***, erythrodilol, uvaol, betulinic ***acid***, betulin, physiologically acceptable salts thereof and derivatives thereof.

L6 ANSWER 4 OF 19 EPFULL COPYRIGHT 2006 EPO/FIZ KA on STN

AN 1997:85758 EPFULL
 DUPD 20040922 DUPW 200439

TIEN Process for preparing a protein ***hydrolysate*** from protein-containing animal products.

TIFR Procède de préparation d'un ***hydrolysat*** de protéines à partir de produits d'origine animale contenant des protéines.

TIDE Verfahren zur Herstellung von Proteinhydrolysaten aus Protein enthaltenden tierischen Produkten.

IN Blortz, Doris, Nelkenstrasse 11, 74360 Ilsfeld, DE;
 Bohrmann, Hans, Dr., Moerikeweg 8, 74388 Talheim, DE;
 Maier, Dieter, Hindenburgstrasse 74, 74613 Oehringen, DE;
 Mueller, Rudi, Dr., Kurpfalzstrasse 10, 74889 Sinsheim, DE

PA Bestfoods, International Plaza P.O. Box 8000, Englewood Cliffs New Jersey 07632-9976, US;
 Bestfoods Deutschland GmbH & Co. OHG, (Deutschland GmbH & Co. OHG, Bestfoods), Knorrstrasse 1, 74074 Heilbronn, DE

PAN 225424; 2659070

PA.DS BE CH DK ES FI FR GR IE IT LI LU MC NL PT SE AT GB

AG Lederer, Franz, Dr., et al, Lederer & Keller Patentanwaelte Prinzregentenstrasse 16, 80538 Muenchen, DE

AGN 7431

LAF English

LA English

LAP English

TL German; English; French

DT Patent

PIT EPB1 Granted patent

PI EP 823998 B1 20011205

DS AT BE CH DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE

AI EP 1997-113338 A 19970801

PRAI DE 1996-19632455 A 19960812

REN PEDERSEN B: "Removing bitterness from protein hydrolysates." FOOD TECHNOLOGY, vol. 48, no. 10, 1994, pages 96-98, 76, XP000476598 Danmark Protein A/S, Nr. Vium, DK-6920 Videbak, Denmark;
 SEUSS I: "Einfluss der Raeucherung auf naehrwertbestimmende Bestandteile von Fleischerzeugnissen. III. Proteinverdaulichkeit und Aminosaeuregehalt bei Dosenbruehwurst und Rohwurst." FLEISCHWIRTSCHAFT, vol. 66, no. 4, 1986, pages 544, 546, 548-550;575, XP002088907 Inst. fuer Chem. & Physik, Bundesanstalt fuer Fleischforschung, D-8650 Kulmbach, Federal Republic of Germany;
 DATABASE FSTA INTERNATIONAL FOOD INFORMATION SERVICE (IFIS), FRANKFURT/MAIN, DE SCHROPP K: "Geschmacksverstaerker auf Basis pflanzlicher Eiweisshydrolysate." XP002088908 & INDUSTRIELLE OBST- UND GEMUESEVERWERTUNG, vol. 56, no. 9, 1971, pages 241-243,

REP WO 9401003 A

L6 ANSWER 5 OF 19 EPFULL COPYRIGHT 2006 EPO/FIZ KA on STN

AN 1994:45672 EPFULL
 DUPD 20040616 DUPW 200425

TIEN METHOD FOR PRODUCING ***GELATIN*** .

TIFR PROCEDE DE PRODUCTION DE GELATINE.

TIDE METHODE ZUR HERSTELLUNG VON GELATINE.

IN LILJA, Mats, Loevsangarvaegen 18, S-240 17 Soedra Sandby, SE;
 LARSSON, Mats, Rudeboksvaegen 411, S-226 55 Lund, SE

PA ELLCO FOOD AB, Box 100, S-244 00 Kaevlinge, SE

PAN 1165910

AG Berglund, Gustav Arthur, et al, AWAPATENT AB, Berga Alle 1, 254 52

Helsingborg, SE
 AGN 22392
 LAF Swedish
 LA English
 LAP English
 TL German; English; French
 DT Patent
 PIT EPB1 Granted patent
 PI EP 689570 B1 19980819
 WO 9421739 19940929
 DS BE DE DK ES FR GB IE IT NL SE
 AI EP 1994-910070 A 19940131
 WO 1994-SE71 A 19940131
 PRAI SE 1993-912 A 19930319
 REP EP 50431 A
 DE 2747798 A
 GB 2207137 A
 US 4176199 A
 US 4389423 A

L6 ANSWER 6 OF 19 EPFULL COPYRIGHT 2006 EPO/FIZ KA on STN

AN 1991:44457 EPFULL
 DUPD 20040922 DUPW 200439
 TIEN LOW CALORIE MEAT PRODUCTS AND A PROCESS FOR PREPARING SAME.
 TIFR PRODUITS CARNES HYPOCALORIQUES ET LEUR PROCEDE DE PREPARATION.
 TIDE KALORIEARME FLEISCHPRODUKTE UND VERFAHREN ZU IHRER HERSTELLUNG.
 IN CHRISTENSEN, Bent, Saebyvej 549, DK-9800 Hjoerring, DK;
 MOGENSEN, Frits, Blishoenevej 16, DK-9800 Hjoerring, DK
 PA DANISH CROWN INCORPORATED A/S, Marsvej 43, DK-8900 Randers, DK
 PAN 1386571
 AG Plougmann & Vingtoft A/S, Sundkrogsgade 9, P.O. Box 831, 2100
 Copenhagen O, DK
 AGN 101171
 LAF English
 LA English
 LAP English
 TL German; English; French
 DT Patent
 PIT EPB1 Granted patent
 PI EP 505412 B1 19940817
 WO 9108680 19910627
 DS AT BE CH DE DK ES FR GB GR IT LI LU NL SE
 AI EP 1991-900743 A 19901130
 WO 1990-DK312 A 19901130
 PRAI DK 1989-6250 A 19891211
 DK 1990-1036 A 19900426
 DK 1990-1852 A 19900802
 DK 1990-2453 A 19901010
 REN Patent abstracts of Japan, vol. 10, n.degree. 166, C353;
 Dialog information service, file 351, WPI 1981, accession n.degree.
 90-254347/34 (Unilever PLC) "Low calorie food prods - Contg.
 non-digestible polyol fatty acid polyester(s) and non-fermentable
 dietary fibres as anti-anal leakage agent"
 REP EP 342972 A

L6 ANSWER 7 OF 19 USPATFULL on STN
 AN 2005:248563 USPATFULL
 TI Method for producing ***gelatin***
 IN Sjorup, Per, Randers, DENMARK
 PI US 2005215763 A1 20050929
 AI US 2003-512097 A1 20030415 (10)
 WO 2003-DK255 20030415
 20050517 PCT 371 date
 PRAI DK 2003-200200599 20020422
 DT Utility
 FS APPLICATION
 LREP STITES & HARBISON PLLC, 1199 NORTH FAIRFAX STREET, SUITE 900,
 ALEXANDRIA, VA, 22314, US
 CLMN Number of Claims: 5
 ECL Exemplary Claim: 1
 DRWN No Drawings
 LN.CNT 84
 CAS INDEXING IS AVAILABLE FOR THIS PATENT.
 AB ***Gelatin*** is produced by ***defatting*** and chopping

rind , ***hydrolysing*** with ***acid*** , neutralising,
and extracting with ***water*** . By ***defatting*** the
rind before ***hydrolysing*** , the yield of high Bloom
gelatin is typically 50% higher than previously. Furthermore,
the ***gelatin*** thus produced has a higher Bloom strength.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L6 ANSWER 8 OF 19 USPATFULL on STN
AN 2004:113714 USPATFULL
TI Foods and beverages for whitening and orally administered whitening
agents
IN Shinohara, Gou, Yokosuka-Shi, JAPAN
Kuno, Noriyasu, Yokosuka-Shi, JAPAN
PA The Nisshin Oil Co., Ltd. (non-U.S. corporation)
PI US 2004086553 A1 20040506
AI US 2003-445943 A1 20030528 (10)
RLI Continuation of Ser. No. WO 2001-JP10514, filed on 30 Nov 2001, UNKNOWN
PRAI JP 2000-366139 20001130
DT Utility
FS APPLICATION
LREP BURNS, DOANE, SWECKER & MATHIS, L.L.P., P.O. Box 1404, Alexandria, VA,
22313-1404
CLMN Number of Claims: 19
ECL Exemplary Claim: 1
DRWN No Drawings
LN.CNT 2968

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The present invention relates to a food or beverage comprising at least
one member selected from the group consisting of 5-membered
ring-containing triterpenes and physiologically acceptable salts or
derivatives thereof. The present invention also relates to an orally
administered whitening agent comprising, as an effective component, at
least one member selected from the group consisting of 5-membered
ring-containing triterpenes and physiologically acceptable salts or
derivatives thereof.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L6 ANSWER 9 OF 19 USPATFULL on STN
AN 2003:194148 USPATFULL
TI External agent for the skin and whitening agent
IN Kuno, Noriyasu, Yokosuka-Shi, JAPAN
Shinohara, Gou, Yokosuka-Shi, JAPAN
PI US 2003133958 A1 20030717
AI US 2002-259323 A1 20020930 (10)
RLI Continuation of Ser. No. WO 2001-JP2787, filed on 30 Mar 2001, UNKNOWN
PRAI JP 2000-97428 20000331
JP 2000-258995 20000829
JP 2000-403353 20001228
DT Utility
FS APPLICATION
LREP RANDALL J. KNUTH P.C., 3510-A STELLHORN ROAD, FORT WAYNE, IN, 46815-4631
CLMN Number of Claims: 21
ECL Exemplary Claim: 1
DRWN No Drawings
LN.CNT 2969

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The present invention relates to an external agent for the skin
comprising at least one member selected from the group consisting of
maslinic ***acid*** , erythrodiol, uvaol, betulinic ***acid*** ,
betulin, physiologically acceptable salts thereof and derivatives
thereof

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L6 ANSWER 10 OF 19 USPATFULL on STN
AN 1999:146037 USPATFULL
TI Process for preparing a protein ***hydrolysate*** from protein
containing animal products
IN Blortz, Doris, Ilsfeld, Germany, Federal Republic of
Bohrmann, Hans, Talheim, Germany, Federal Republic of
Maier, Dieter, Ohringen, Germany, Federal Republic of
Muller, Rudi, Sinsheim, Germany, Federal Republic of
PA CPC International Inc., Englewood Cliffs, NJ, United States (U.S.)

corporation)
PI US 5985337 19991116
AI US 1997-906728 19970805 (8)
DT Utility
FS Granted
EXNAM Primary Examiner: Wong, Leslie
LREP Norris, McLaughlin & Marcus
CLMN Number of Claims: 8
ECL Exemplary Claim: 1
DRWN No Drawings
LN.CNT 500

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The invention makes available a process for preparing a protein
hydrolysate from protein containing animal products, in which
process the animal products are ***hydrolysed*** using
endopeptidases and exopeptidases. The process is characterized in that
smoked, protein containing animal products are employed as protein
containing animal products. By using smoked, protein containing animal
products, a protein ***hydrolysate*** can be produced which does not
have the bitter flavor which arises during the customary
hydrolysis of protein containing animal products. Smoked pork
rind is preferably employed for the ***hydrolysis***.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L6 ANSWER 11 OF 19 PCTFULL COPYRIGHT 2006 Univentio on STN
AN 2005016332 PCTFULL ED 20050302 EW 200508
TIEN COMPOSITIONS AND METHODS FOR TREATING GASTROINTESTINAL CONDITIONS
TIFR COMPOSITIONS ET METHODES POUR TRAITER DES TROUBLES GASTRO-INTESTINAUX
IN KELM, Gary, Robert, 8524 Althaus Road, Cincinnati, OH 45247, US [US,
US];
CLYMER, Jeffrey, Warren, 4354 Hyacinth Drive, Mason, OH 45040, US [US,
US]
PA THE PROCTER & GAMBLE COMPANY, One Procter & Gamble Plaza, Cincinnati, OH
45202, US [US, US], for all designates States except US;
KELM, Gary, Robert, 8524 Althaus Road, Cincinnati, OH 45247, US [US,
US], for US only;
CLYMER, Jeffrey, Warren, 4354 Hyacinth Drive, Mason, OH 45040, US [US,
US], for US only
AG THE PROCTER & GAMBLE COMPANY, c/o David T. Reed, 6110 Center Hill Road,
Cincinnati, OH 45224, US

LAF English

LA English

DT Patent

PI WO 2005016332

DS W: A1 20050224
AE AG AL AM AT AU AZ BA BB BG BR BW BY BZ CA CH CN CO CR
CU CZ DE DK DM DZ EC EE EG ES FI GB GD GE GH GM HR HU ID
IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG
MK MN MW MX MZ NA NI NO NZ OM PG PH PL PT RO RU SC SD SE
SG SK SL SY TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM
ZW

W-U: AE AL AM AT AZ BG BR BY BZ CN CO CR CZ DE DK EC EE EG ES
FI GE HU JP KE KG KP KR KZ LS MD MX MZ NI PH PL PT RU SK
SL TJ TR TT UA UG UZ YU

RW (ARIPO): BW GH GM KE LS MW MZ NA SD SL SZ TZ UG ZM ZW

RW (EAPO): AM AZ BY KG KZ MD RU TJ TM

RW (EPO): AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LU MC
NL PL PT RO SE SI SK TR

RW (OAPI): BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG

RW-U (OAPI): BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG

AI WO 2004-US24898 A 20040802

PRAI US 2003-60/493,400 20030807

ABEN The disclosure is directed to a method of treating a gastrointestinal
condition in a mammal comprising administering a non-glyceryl ester of a
long chain fatty ***acid*** or a bismuth component and a long chain
fatty ***acid*** component. The long chain fatty ***acid***
ester is selected from the group consisting of lauric ***acid***,
lauroleic, myristic, myristoleic, pentadecanoic, palmitic, palmitoleic,
margaric, stearic, dihydroxystearic, oleic, ricinoleic, elaidic,
linoleic, alpha-linoleic, dihomogamma-linoleic, eleostearic, licanic,
arachidonic, arachidic, eicosenoic, eicosapentaenoic, behenic, erucic,
docosahexaenoic or lignoceric ***acid***, and mixtures thereof, and
the gastrointestinal condition is selected from the group consisting of
diarrhea, rapid intestinal transit, dumping syndrom, weight loss,
distention, steatorrhea, malnutrition, postgastrectomy syndrom, short

bowel syndrom, Chron's disease, gastrointestinal peptide tumors, irritable bowel syndrom, irritable bowel disease, abdominal pain, abdominal cramping, and combinations thereof. Ethyl alcate is the preferred compound.

ABFR L'invention concerne une methode pour traiter un trouble gastro-intestinal chez un mammifere. Cette methode consiste a administrer un ester non glyceryle d'un acide gras a chaine longue ou un composant de bismuth et un composant d'acide gras a chaine longue. L'ester d'acide gras a chaine longue est selectionne dans le groupe comprenant: acide laurique, acide lauroleique, myristique, myristoleique, pentadecanoique, palmitique, palmitoleique, margarique, stearique, dihydroxystearique, oleique, ricinoleique, elaidique, linoleique, alpha-linoleique, dihomogamma-linoleique, eleostearique, licanique, arachidonique, arachidique, eicosenoique, ecosapentaneoique, behenique, erucique, docosahexaenoique ou lignocerique, et des melanges de ceux-ci. Le trouble gastrique est selectionne dans le groupe comprenant: diarrhee, transit intestinal rapide, syndrome de chasse, perte de poids, distension, steatorrhee, malnutrition, syndrome de post-gastrectomie, syndrome de l'intestin court, maladie de Chron, tumeurs peptidiques gastro-intestinales, syndrome de l'intestin irritable, maladie de l'intestin irritable, douleurs abdominales, crampes abdominales, et des combinaisons de ceux-ci. Le compose prefere de l'invention est de l'alcate d'ethyle.

L6 ANSWER 12 OF 19 PCTFULL COPYRIGHT 2006 Univentio on STN
AN 2003088758 PCTFULL ED 20031105 EW 200344
TIEN METHOD FOR PRODUCING ***GELATIN***
TIFR PROCEDE DE PRODUCTION DE GELATINE
IN SIMONSEN, Per, Sjorup, Mollevangsvej 73 B, DK-8900 Randers, DK [DK, DK]
PA DANEXPORT A/S, Kornvej 1, DK-9500 Hobro, DK [DK, DK], for all designates
States except US;
SIMONSEN, Per, Sjorup, Mollevangsvej 73 B, DK-8900 Randers, DK [DK, DK],
for US only
AG BUDDE, SCHOU & OSTENFELD A/S, Vester Sogade 10, DK-1601 Kobenhavn V, DK
LAF English
LA English
DT Patent
PI WO 2003088758 A1 20031030
DS W: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU
CZ DE DK DM DZ EC EE ES FI GB GD GE GH GM HR HU ID IL IN
IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN
MW MX MZ NI NO NZ OM PH PL PT RO RU SC SD SE SG SK SL TJ
TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW
W-U: AT CZ DE DK EE FI SK
RW (ARIPO): GH GM KE LS MW MZ SD SL SZ TZ UG ZM ZW
RW (EAPO): AM AZ BY KG KZ MD RU TJ TM
RW (EPO): AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LU MC
NL PT RO SE SI SK TR
RW (OAPI): BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG

AI WO 2003-DK255 A 20030415
PRAI DK 2002-PA 2002 00599 20020422
ABEN ***Gelatin*** is produced by ***defatting*** and chopping
rind, ***hydrolysing*** with ***acid***, neutralising,
and extracting with ***water***. By ***defatting*** the
rind before ***hydrolysing***, the yield of high Bloom
gelatin is typically 50% higher than previously. Furthermore,
the ***gelatin*** thus produced has a higher Bloom strength.
ABFR Selon l'invention, la gelatine est produite par degraissage et broyage
de couenne, ***hydrolyse*** a l'aide d'acide, neutralisation et
extraction a l'aide d'eau. Par degraissage de la couenne avant
hydrolyse, le rendement de gelatine a force de gel (Bloom)
elevee est generalement 50 % plus eleve qu'auparavant. De plus, la
gelatine ainsi produite presente une force de gel (Bloom) plus elevee.

L6 ANSWER 13 OF 19 PCTFULL COPYRIGHT 2006 Univentio on STN
AN 2001078523 PCTFULL ED 20020826
TIEN TRADITIONAL SNACKS HAVING BALANCED NUTRITIONAL PROFILES
TIFR EN-CAS CLASSIQUES PRESENTANT DES QUALITES NUTRITIONNELLES EQUILIBREES
IN PROSISE, Robert, Lawrence;
BEHARRY, Christopher, Randall;
ELSEN, Joseph, James;
HELMERS, Ralph, Lawrence, Jr.;
KESTER, Jeffrey, John;
NIEHOFF, Raymond, Louis;
SARAMA, Robert, Joseph;

WAIMINSIU, Susana, Rosa;
WEHMEIER, Thomas, Joseph;
WONG, Vincent, York-Leung
THE PROCTER & GAMBLE COMPANY

PA
DT
PI
DS

Patent
WO 2001078523 A2 20011025

W: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU
CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS
JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW
MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ
UA UG UZ VN YU ZA ZW GH GM KE LS MW MZ SD SL SZ TZ UG ZW
AM AZ BY KG KZ MD RU TJ TM AT BE CH CY DE DK ES FI FR GB
GR IE IT LU MC NL PT SE TR BF BJ CF CG CI CM GA GN GW ML
MR NE SN TD TG

AI WO 2001-US11987 A 20010411
PRAI US 2000-60/196,877 20000412
US 2000-60/196,850 20000412
US 2000-60/196,878 20000412

ABEN Appealing traditional nutritious snacks and mixes from which consumers can prepare appealing traditional nutritious snacks are disclosed. These snacks and mixes offer an alternative to appealing but unhealthy snacks. The nutritious snacks of the present invention are traditional in form, provide a balanced mix of an amino ***acid*** source, fat, and carbohydrates and typically have an appeal similar to that of unhealthy snacks of similar form. Thus, the snacks and snack mixes of the present invention resolve the dilemma that consumers are currently faced with - healthy eating or enjoying what you eat. Processes for making and methods of using appealing traditional nutritious snacks and mixes from which consumers can prepare appealing traditional nutritious snacks are also disclosed.

ABFR La presente invention concerne des en-cas nutritifs classiques appetissants et des melanges associes a partir desquels les consommateurs peuvent preparer des en-cas nutritifs classiques appetissants. Ces en-cas et ces melanges constituent une solution de rechange aux en-cas appetissants mais mauvais pour la sante. Les en-cas nutritifs selon la presente invention se presentent sous une forme classique, contiennent un melange equilibre d'une source d'acides amines, de matieres grasses et de glucides, leur aspect appetissant etant similaire a celui des en-cas mauvais pour la sante ayant une forme similaire. Par consequent, les en-cas et les melanges pour en-cas selon la presente invention apportent une solution au dilemme auquel les consommateurs sont actuellement confrontes concernant une nourriture saine et le plaisir de manger. Des procedes de preparation et des procedes d'utilisation d'en-cas nutritifs classiques et de melanges a partir desquels les consommateurs peuvent preparer des en-cas nutritifs classiques appetissants sont egalement presentes.

L6 ANSWER 14 OF 19 PCTFULL COPYRIGHT 2006 Univentio on STN
AN 1994021739 PCTFULL ED 20020513
TIEN METHOD FOR PRODUCING ***GELATIN***
TIFR PROCEDE DE PRODUCTION DE GELATINE
IN LILJA, Mats;

PA ELLCO FOOD AB;
LILJA, Mats;
LARSSON, Mats

LA English

DT Patent

PI WO 9421739 A1 19940929

DS W: AT AU BB BG BR BY CA CH CN CZ DE DK ES FI GB HU JP KP KR
KZ LK LU LV MG MN MW NL NO NZ PL PT RO RU SD SE SK UA US
UZ VN AT BE CH DE DK ES FR GB GR IE IT LU MC NL PT SE BF
BJ CF CG CI CM GA GN ML MR NE SN TD TG

AI WO 1994-SE71 A 19940131
PRAI SE 1993-9300912-4 19930319

ABEN In a method for producing ***gelatin*** from collagen-containing raw material, the raw material is ground and mixed with ***water*** to form a slurry; the slurry is treated with an ***acid*** and heated in order to expose the collagen in the raw material; the ***pH*** and the temperature of the slurry are adjusted once more; the slurry is separated into a liquid portion and a solid residue; and the ***gelatin*** is recovered from the liquid portion.

ABFR L'invention concerne un procede de production de gelatine a partir d'une

matiere premiere
 contenant du collagene, qui consiste a broyer ladite matiere premiere et
 a la melanger avec de l'eau
 de maniere a former une boue qui est ensuite traitee avec un acide et
 chauffee de maniere a exposer
 le collagene present dans la matiere premiere, a ajuster une nouvelle
 fois le ***pH*** et la temperature
 de la boue, a separer cette derniere en une partie liquide et une partie
 residuelle solide, et a
 recuperer la gelatine dans la partie liquide.

L6 ANSWER 15 OF 19 PCTFULL COPYRIGHT 2006 Univentio on STN
 AN 1991008680 PCTFULL ED 20020513
 TIEN LOW CALORIE MEAT PRODUCTS AND A PROCESS FOR PREPARING SAME
 TIFR PRODUITS CARNES HYPOCALORIQUES ET LEUR PROCEDE DE PREPARATION
 IN CHRISTENSEN, Bent;
 MOGENSEN, Frits
 PA DANISH CROWN INCORPORATED A/S;
 CHRISTENSEN, Bent;
 MOGENSEN, Frits
 LA English
 DT Patent
 PI WO 9108680 A1 19910627
 DS W: AT AU BB BE BF BG BJ BR CA CF CG CH CM DE DK ES FI FR GA
 GB GR HU IT JP KP KR LK LU MC MG ML MR MW NL NO RO SD SE
 SN SU TD TG US
 AI WO 1990-DK312 A 19901130
 PRAI DK 1989-6250/89 19891211
 DK 1990-1036/90 19900426
 DK 1990-1852/90 19900802
 DK 1990-2453/90 19901010
 ABEN A low calorie meat product comprising a mixture comprising comminuted
 lean meat and a vegetable
 fat replacement ingredient comprising dietary fiber and starch in a
 weight ratio which is in the
 range of 1:32-1:1, the proportion of the dietary fiber being at least 5
 % by weight, and the
 proportion of the starch being at least 50 % by weight, the proportion
 of the vegetable fat
 replacement ingredient being in the range of 5-80 % by weight, calculatd
 on the mixture, the product
 when it comprises a coherent forcemeat mixture having a content of fat
 which is less than 10 % by
 weight and when it is a hamburger product a fat content which is less
 than 15 % by weight, and a
 process for preparing the low calorie meat product.
 ABFR Produit carne hypocalorique comprenant un melange a base de viande
 maigre broyee et d'un
 ingredient de remplacement de matiere grasse vegetale, comportant des
 fibres et de l'amidon
 alimentaires dans un rapport ponderal se trouvant dans la plage comprise
 entre 1:32 et 1:1, la
 proportion des fibres alimentaires etant d'au moins 5 % en poids, et la
 proportion de l'amidon etant
 en d'au moins 50 % en poids, la proportion de l'ingredient de
 remplacement de matiere grasse
 vegetale se situant dans la plage comprise entre 5 et 80 % en poids,
 calculees sur la base du
 melange. Le produit, lorsqu'il contient un melange de farce coherent,
 presente une teneur en matiere
 grasse inferieur a 10 % en poids; lorsqu'il constitue un hamburger, il
 presente une teneur en
 matiere grasse inferieure a 15 % en poids. L'invention concerne
 egalement un procede de preparation
 du produit carne hypocalorique.

L6 ANSWER 16 OF 19 INPADOC COPYRIGHT 2006 EPO on STN

LEVEL 1
 AN 261083745 INPADOC ED 20050204 EW 200505 UP 20050204 UW 200505
 TI METHOD FOR PRODUCING ***GELATIN***
 PROCEDE DE PRODUCTION DE GELATINE.
 IN SIMONSEN, PER SJORUP
 INS SIMONSEN PER SJORUP
 INA DK

PA DANEXPORT A/S
PAS DANEXP A S
PAA DK
TL English; French
LA English
DT Patent
PIT CAAA LAID-OPEN APPLICATION
PI CA 2482962 AA 20031030
AI CA 2003-2482962 A 20030415
PRAI DK 2002-599 A 20020422 (EDPR 20031114)
WO 2003-DK255 W 20030415 (EDPR 20050127)

L6 ANSWER 17 OF 19 FROSTI COPYRIGHT 2006 LFRA on STN

AN 659637 FROSTI
TI Method for producing ***gelatin*** .
IN Simonsen P.S.
PA Danexport A/S
SO European Patent Application
PI EP 1499202 A1
WO 2003088758 20031030
AI 20030415
PRAI Denmark 20020422
DT Patent
LA English
SL English
AB An improved method for the preparation of high quality ***gelatin*** with improved strength is disclosed. The method obtains a higher yield by having the ***rind*** continuously ***defatted*** and chopped before it is ***hydrolysed*** . It adds ***steam*** and ***hot*** ***water*** to melt off the fat from the ***rind*** , which is usually from swine. The method provides a yield that is typically 50-60% of the ***gelatin*** present in the ***rind*** . This translates to a 50% increase in yield compared to conventional methods cited. The ***gelatin*** also exhibits high Bloom quality with Bloom strength of 335 grams. Some conventional methods usually provide a ***gelatin*** with Bloom strength of 280 grams.

L6 ANSWER 18 OF 19 FROSTI COPYRIGHT 2006 LFRA on STN

AN 625400 FROSTI
TI Method for producing ***gelatin*** .
IN Simonsen P.S.
PA Danexport A/S
SO PCT Patent Application
PI WO 2003088758 A1
AI 20030415
PRAI Denmark 20020422
DT Patent
LA English
SL English
AB An improved method for the preparation of high quality ***gelatin*** with improved strength is disclosed. The method obtains a higher yield by having the ***rind*** continuously ***defatted*** and chopped before it is ***hydrolysed*** . It adds ***steam*** and ***hot*** ***water*** to melt off the fat from the ***rind*** , which is usually from swine. The method provides a yield that is typically 50-60% of the ***gelatin*** present in the ***rind*** . This translates to a 50% increase in yield compared to conventional methods cited. The ***gelatin*** also exhibits high Bloom quality with Bloom strength of 335 grams. Some conventional methods usually provide a ***gelatin*** with Bloom strength of 280 grams.

L6 ANSWER 19 OF 19 GBFULL COPYRIGHT 2006 Univentio on STN

AN 2185672 GBFULL ED 20041103
TI A method of preparing a food flavour base and a medium for use therein
PA KREITZMAN, SUSAN LINDA
DT Patent
PIT GBA Application published
PI GB 2185672 A 19870729
AI GB 1986-1625 A 19860123
PRAI GB 1986-1625 A 19860123

GBA GBFULL ED 20041103

AB A method for preparing a food flavour base comprises cooking one or more carbohydrate-containing food products in a fat-free aqueous medium and permitting the medium to evaporate almost to dryness so as to provide a

concentrated flavour base. In that way the food which preferably may comprise one or more flavour vegetables can be sauted to develop its flavour without the use of fat. Also provided is a fat-free composition which comprises an aqueous base, one or more flavouring materials and optionally a gelling agent, when put up visibly for use as a cooking medium in the sauteing of flavour vegetables. The composition can be prepared by subjecting one or more portions of one or more animal and/or vegetable food products to a series of boiling and simmering steps in ***water*** in order to extract flavouring materials therefrom. Then solids are removed as necessary and the remainder cooled to produce a layer of fat and a layer of fat-free medium, after which the layer of fat is removed.

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COST IN U.S. DOLLARS

SINCE FILE

TOTAL

ENTRY

SESSION

FULL ESTIMATED COST

59.10

77.62

STN INTERNATIONAL LOGOFF AT 14:50:46 ON 24 JAN 2006